1;Gabb N-5 (1873-1874) 1876
SA19 Talamanca SA19

protection from the latter. Back of the fire-place are ranged the chicha jars, two or three in number. Being round bottomed, they stand on the floor propped up by stones. Scattered around the house are stools or benches, rarely more than six inches high, each carved out of a solid block of wood. They generally have four feet, though occasionally a small, roughly made one is seen, with but two feet, and which is only kept in upright position when somebody is sitting on it. The pots and kettles about the fire are all of American cast iron, and vary in size from less than a quart to ten gallons capacity. Hanging from the barbacue over the smoke, is generally seen a cocoanut shell or a leaf bundle full of salt. It is kept here because it is the only place where it will remain dry. Suspended from the roof are baskets of from one to three cubic feet capacity. They are usually made of a peculiar, very hard, and very flexible vine. These are the trunks of the people, and in them are kept their clothing and all of their little personal treasures and ornaments. They are also used for storing corn or other seeds, like beans, the basket being then lined with leaves to prevent spilling. The women also use them for carrying water calabashes. These are either gourds or the shells of the fruit of the calabash tree, with a small round hole cut in one end. One other use of the baskets is to carry loads when the net bags are scarce. These nets are also often suspended about the house in the same manner as the baskets. Axes, always of the make of Collins, of Connecticut, and long machetes, either of this or of some inferior make, are to be found in every house. Collins' hardware has gained a permanent reputation among these people, who will give twice as much for a leather handled machete of this brand, as for any other kind. Of other tools, the most noteworthy is a heavy stick sharpened to a chisel edge at one end and beveled on one side. This is used for making holes in planting corn or plantain sprouts, and the edge is used to beat down high grass. It works almost as effectually as a scythe. Hooked sticks for lifting the iron kettles, others cut with short radiating branches at the end, like a five or six pointed star, for stirring chocolate, and paddles for stirring food are always found near the fire. Calabashes and gourds with small holes cut in one end for water bottles, and other calabashes cut in half for drinking cups, are also found in every house. Food usually, and even drink sometimes, are served in leaves, called in Spanish "platanillo," smaller and tougher, but otherwise resembling those of the plantain. These are dexterously folded so as to hold a quart or more of fluid without spilling.

Of arms, besides the inevitable machete and very good double-barreled guns, they possess bows made of a very tough kind of palm wood. They are straight and usually about five feet long. The string is made of the finer kind of *agave* fibre. The arrows are of three kinds. All have a butt two and a half to three feet long, made from the light flower stalk of the wild cane. This is a mass of pith, with a thin hard shell on the outside, giving the requisite stiffness. They are not feathered. The

1:Gabb N-5 (1873-1874) 1876
SA19 Talamanca SA19

273 ear and ejected them from her mouth into the calabash. The rapidity of the process was marvelous. She seemed to shave all the grains from an entire ear almost without stopping. There did not to seem be much chewing done, but of course the object was to obtain the saliva secreted during the operation. As fast as her calabash was full she emptied it into the jar of chicha, and proceeded to refill it. I lay in my hammock fully half an hour watching her until she had finished. The next day that chicha was drank and pronounced excellent. I never tried this kind. Such is the force of prejudice. I learned early to prefer doing my own eating.

262 Beans are also used to some extent, but the quantity planted is generally small, and the people soon have to return to their regular plantains and chicha. I do not think I ever saw half a bushel of beans together in one house. They are large, dark, and generally mottled. They never become very hard, and are of a very good flavor. Small quantities of sugar [249] cane, of a very excellent quality, are raised, but it is only for the purpose [263] of chewing. They never attempt to make sugar or syrup, although some of the foreigners in their country as well as the negroes on the coast make the latter, and the Indians are perfectly familiar with the process. Of the foreigners in the country, perhaps a dozen in all, sambos or mulattoes, with the exception of Mr. Lyon, all raise rice as one of their most important food-staples. [439] The Indians are fond of it, frequently buy it, but never attempt to cultivate it. Of the less important items, they have the fruit of a species of palm called *da-ko'* (*pejiballe* of the Spaniards). This is a small pear-shaped fruit, growing in great clusters; it has a thin skin on the outside, and a small round seed in the centre. It may be compared to a diminutive cocoanut, the edible portion corresponding with the fibrous husk of that nut. The seed corresponding with the cocoanut proper, is solid and very hard, but has a pleasant flavor. The fruit is [245] very easily raised, requires no care beyond the first planting, and a little weeding for the first year or two, and yet, except at Sarwe, it is very scarce. It is from the wood of this tree that the bows, the arrow tips, 824 the planting and fighting-sticks, &c., are made. Another species of palm furnishes a food, agreeable to the taste, an excellent salad when properly dressed, a perfect substitute for cabbage when cooked, but withal, as my party discovered on one hard journey we made, not very nutritious. It is the bud of tender, half-formed leaves at the top, and can only be obtained by cutting down the tree. It is similar to the deservedly famous palm cabbage of the West Indies, and differs principally in being only about half as large. We found, after living on it almost alone, for nearly a week, that it was good principally for deceiving one's self into starving on a full stomach. *Kilili*, or "greens" is a favorite dish, probably not much more nutritious than the last. It is made from various tender leaves, put into a pot with little or no water, and gradually stemmed into a paste with their own juice. This is eaten [263] with salt when they have it; otherwise, without.

226 used in the river for larger fish. The pejibaye part is fitted into the cane and tied with string. The string used for fishing is always made of *pita* (*Aechmea magdalenae* André) (see p. 15). Occasionally a bow is used to shoot the fish. The only difference between the arrow and the spear, is that the arrow has a trifle shorter shaft.

Crayfish and river crabs are caught by hand, chiefly by the young boys who remove the stones in the stream and catch the shell fish from under them. It is nothing unusual that a hundred or more are caught at one time, the result being enjoyed by practically the whole tribe.

252 [415] **Food Preparation.** The food of the *Boruca* is cooked in earthenware vessels, and, if the means of the family permit, in iron pots. These are placed on top of the three hearth stones, which are on the earthen floor, or on the *fogón*, or stove (see p. 12). For grinding grain, metates or grinding stones, called *tumbas* in Costa Rica, are used. These are natural [412] boulders worn smooth on top. The grinding is done with a smaller flat stone with wide rounded edges. This stone is held up-right on the edges and is rolled from side to side, and not pushed backward and forward as in the greater part of Central America (see fig. 5, *a*). The small metates found in ancient graves are never used for corn, but frequently for grinding cacao, often with a pestle-like stone as the grinder.

264 415 When food is not taken by hand from the vessel in which it is cooked, it is served on cheap tin plates, or, in poorer households, in gourds (see p. 19), and eaten either with the fingers, a spoon, or a fork.

258 [263] 484 One of the most important elements of food of the *Boruca* is salt (see p. 24). The *Boruca* make a trip to the coast yearly to extract the famous *sal de piedra*, or rock salt, which lasts indefinitely, and has a fishy strong flavor. This rock salt is made by gathering the driftwood on the beach and burning it. A *haba* (a large-holed basket made of a vine or tree fiber, see p. 15) is lined with leaves and hung over a clay vessel. The ashes are put into the *haba* and sea water poured over them. The residue from this filtering process falls into the clay pot. This residue is cooked until it is dry and then recooked, about three times in all. The result

Pittier[38] noticed that in the latter part of the nineteenth century, the *Borucas* frequently went to Puntarenas "carrying hides, cocoa-butter, blackberries, pineapples," etc., and that on the return trip, they brought "articles of prime necessity." He notes also that the *Viceitas*, a *Talamancan* people, came in August to trade with the *Térraba* and the *Boruca*. The *Viceitas* brought "cacao, hammocks, bags, iron pots, knives, and various objects of English and North American manufacture. They exchanged these goods for *mantas*, salt, calves, turkeys, dogs, etc." And that they also sold a certain kind of white *manta* which was larger than that of the *Borucas*.

The *Viceitas*, who are the *Bribri*, still come around August, and are famous for their bags and hammocks. Practically all of the string bags and the best hammocks found in Boruca are of *Viceita* manufacture (see fig. 8, *b*–2, 4, 7). As late as 1942, the *Boruca* would exchange a kilo of salt (rock salt) for a cow or several calves, or a smaller amount for copal, which does not grow around Boruca, but is common in the Talamanca mountains, or for *mastate* (see p. 18). Since 1942, however, the Government monopoly on salt has tended to stop this ancient custom. The *Boruca* have had to make their salt more or less in contraband, and to reserve most of the little salt they are able to make for their own use. This, and the high price of Government salt has left the other tribes, and in particular the poorer *Bribri* in such straits that they are forced to frequent the *salitres* or salt deposits which are found in their area and chew the earth as cattle do in order to extract the mineral.

RELIGION, MAGIC, ETC.

eighth, the Roman Catholic feast of the Immaculate Concepción, is the religious holiday of the town of Boruca, which we must remember is called in Spanish "Nuestra Señora de la Concepción de Boruca." This is the time the priest makes one of his bi-yearly visits. Mass is held, after which the people hold a solemn procession throughout the village, up and down the rolling hillocks. The Virgin of

[38] Pittier, 1891, p. 105.